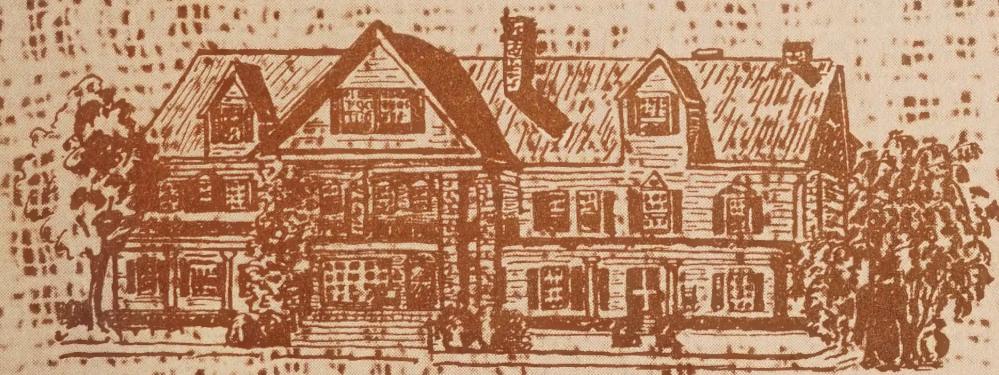


OLD-TIME RECIPES

FROM THE



NU-WRAY INN

BURNSVILLE, NORTH CAROLINA

50¢

THE ORIGINAL LOG INN—eight bedrooms, dining room and kitchen—was built before 1833 when Yancey County was formed and Burnsville became the county seat. Here the early traveler found a welcome log fire, abundant food, and shelter for himself and horse.

Within the modernized inn the original log building still survives, and the family tradition in serving the traveler has been kept much as in the old days.

For the past hundred years the inn has been in the same family beginning with Garrett D. Ray. His daughter, Julia, married William B. Wray. In time they became owners and operators. The building was modernized and the name changed to the Nu-Wray Inn. The present manager is the third generation.



OLD-TIME RECIPES



NU-WRAY INN

ESTABLISHED 1850 BY GARRETT D. RAY

Listed in Duncan Hines' ADVENTURES IN GOOD EATING

BURNSVILLE, NORTH CAROLINA

ALTITUDE 3,000 FEET

Compiled by ESTHER WRAY

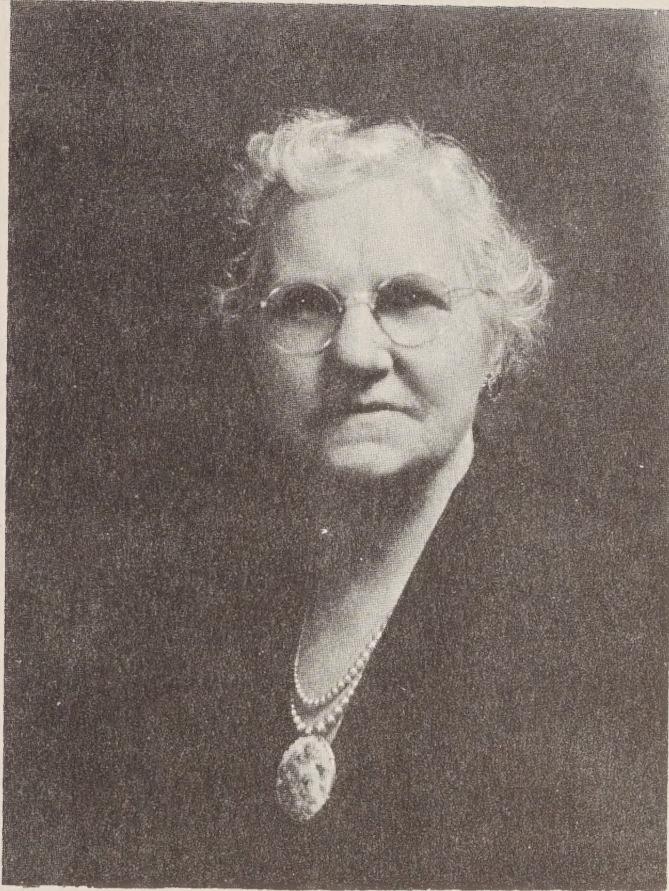
THIRD EDITION REVISED BY RUSH T. WRAY

Decorations by EDITH F. HUDSON



The lobby fireplace with its early American crane and utensils.

Cp641.5
W940
1947



Mrs. N. B. Wray, Sr.

Foreword

The course of the highway from the Shenandoah National Park to the Great Smoky Mountains National Park winds along the mountains of Western North Carolina. In the heart of this scenic grandeur the traveler comes upon the town of Burnsville. Here it was over one hundred years ago that the intrepid pioneers perpetuated the memory of Otway Burns, statesman and naval hero, by bestowing his name upon this village. In the center of the public square his statue silently guards the little city.

Reminiscent of the early days, stands the Nu-Wray Inn. Original logs held together with locust pins, still forming a

part of the present edifice, typify traditions of a bygone day that still linger in the atmosphere of the household.

Within its walls the same family for three generations has preserved the true spirit of Southern hospitality. Here it is that home-cured ham, fried chicken and hot biscuits await you.

The motorist surely must tarry in this spot from sheer delight. Within the pockets of these hills lies a complete mineral museum. Heavily wooded hill-sides carpeted with mountain flowers form a lasting picture. Roaring waterfalls pierce the silence of the woods.

Make this Inn your headquarters from which to visit many points of interest in the surrounding country side: Mt. Mitchell, highest peak east of the Mississippi River. The summit is reached by driving over a portion of the famous BLUE RIDGE PARKWAY. This drive has unsurpassed views of The Black Brothers, Mt. Celo, and The Roan, all over 6,000 feet high. Nearby is Craggy Rhododendron Gardens, acres of blossoming beauty. You may continue on the Parkway through Little Switzerland, to Linville Gorge and Linville Falls, the only box canyon in Eastern America, and on into the Blowing Rock Country. You can't fail to make a visit to Daniel Boone's Forge, located in the town of Burnsville. Daniel VI is a direct descendant of the illustrious woodsman, and has achieved nation wide fame for his skill as an artisan in wrought iron. Just twenty miles away is The Penland School of Handicrafts. Here students and teachers work together—by the potter's wheel, in the metal shop and at the loom. If you have the urge to create with your hands—don't fail to visit this school.

From Penland you should go on to Hawk, to see Roby Buchanan, the gem cutter, and his shop. This is a sight to behold! Beautiful native stones, cut and set in exquisite mountings of gold and silver in unusual designs.

Return at the end of a well spent day to the NU-WRAY INN — Here, you will find good food, a comfortable bed — and a peaceful rest awaits you.

COME — and let us bid you welcome!

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LIVER MUSH

1 pig liver
fresh pork

corn meal
seasoning

Boil liver and medium size piece of pork together until done. Remove from vessel and mash fine with a potato masher. Place the mashed liver-pork back in the same liquid in which it has cooked. Add enough corn meal to make thick mush. Add salt and pepper to taste. Allow to cook until the corn meal is done. Stir frequently after adding corn meal, to prevent burning. When done, pour into shallow dish, and place in ice box. This will keep many days in a cold place. When ready to serve, cut in thick slices, and roll in flour. Place in greased skillet and fry to a golden brown.

SOUSE MEAT

Boil head and feet of hog. When thoroughly done, remove the bones, and mash well. Season with salt, pepper and vinegar. When congealed, slice and serve in vinegar.

HOW TO FRY NU-WRAY HAM

Have iron skillet hot. Put in one teaspoonful grease. Place sliced ham in pan, and allow to remain long enough to heat thoroughly. Cook on each side. Add small amount of water which makes the gravy. Pour this over ham after it has been removed to platter. Serve while hot.

NU-WRAY BAKED BEANS

Parboil yellow-eyed beans in which a piece of salt pork has been added. Be sure to pour off first water, and cook in second water until soft. Drain off water and mix small amount of freshly chopped raw tomatoes, green pepper and onions. Molasses, salt and pepper to taste. Let salt pork remain in baking dish and place in oven. Cook until done.

SOUTHERN FRIED CHICKEN and CREAM GRAVY

A large skillet is essential. Fill skillet half full with strained bacon grease and some butter. Heat fat until it begins to smoke.

Dress and cut up frying sized chicken. Salt pieces and roll in flour. Put in hot fat and cook slowly until one side is browned. Turn and brown other side. Remove chicken, drain, and set aside to keep warm.

CREAM GRAVY: Take out all but 4 tablespoons of fat. Stir in 3 tablespoons flour, and 1-2 teaspoon salt. Stir until it begins to brown. Add 1 cup milk and water mixed. Boil until thick. Serve with steamed rice.

FRIED SWEET POTATOES

Peel and slice medium-sized sweet potatoes. Fry in deep fat until golden brown.

FRIED CABBAGE

Chop cabbage coarsely. Place in hot skillet in which one tablespoon of grease has been poured. Fill the pan to the top with the cabbage and pour over this one-half cup of water. Salt to taste, and cover with lid. Allow to cook slowly for about thirty minutes. When done, sprinkle one tablespoon of sugar on top. Serve while hot.

CORN PUDDING

1 can corn	1 cup milk
2 eggs	1 teaspoon sugar
2 tablespoons butter	1-2 teaspoon salt

Stir into the corn the salt, sugar and butter. Beat eggs well, and add to the milk. Then stir into the corn, and pour into a baking pan. Cook slowly in oven for about 25 minutes.

PEAR RELISH

1 gallon coarsely chopped hard pears.

1-2 gallon coarsely chopped onions.

14 green peppers chopped.

Mix ingredients, add 2 cups of salt, let stand over night. In the morning drain and rinse with 4 waters, drain dry.

Prepare following syrup: 2 qts. vinegar, 4 cups sugar, 2 tablespoons tumeric, 2 tablespoons of mustard seed. Cook 5 minutes, add chopped mixture and simmer altogether 5 minutes. Pour in hot jars and seal.

SMOTHERED LETTUCE

(Mountain Spring Salad)

Select fresh spring lettuce before it heads. Chop enough lettuce to fill bowl. Add 3 young onion heads and onion tops chopped fine. Add teaspoon of sugar, and salt to taste. Pour over 2 tablespoons of vinegar. Fry five slices of cured country bacon crisply, and place strips upon lettuce. Pour hot bacon grease over all. Serve immediately.

PERFECT FRENCH DRESSING

1 cup oil

1 teaspoon salt

3 tablespoons vinegar

1 teaspoon paprika

2 tablespoons lemon

Put dry ingredients into acid.

Scraped onions may be added if desired.

NU-WRAY RELISH

2 dozen red peppers

3 heaping teaspoons salt

2 dozen green peppers

3 cups sugar

3 hot peppers

1 teaspoon celery seed

1 quart vinegar

1 dozen large onions

Chop peppers fine. Pour just enough boiling water over them to barely cover. Let stand 5 minutes. Drain and in 5 min-

utes add more boiling water. Let stand 2 minutes and then drain. Put vinegar and salt in kettle. Add sugar, celery seed or fresh celery. Simmer for 15 minutes. Then drop in pepper mixture. Let boil 5 minutes. Put in sterile jars.

MIS' SALLIE'S CANDIED YAMS

4 or 5 large sweet potatoes	3-4 cup water
1 cup granulated sugar	1-2 teaspoon nutmeg
1-2 cup butter	1-2 teaspoon salt

Select yellow yams. Wash and peel. Cut them lengthways in 1-4 inch slices. Place in baking pan. Cover with 3-4 cup water and boil until tender but not soft. Sprinkle slices with sugar, salt, and nutmeg. Dot with butter and bake until syrup is formed, about 15 or 20 minutes.

GREEN TOMATO RELISH

Cut green tomatoes in quarters, and soak in salt water all night. In morning wash tomatoes thoroughly. Dilute enough vinegar to cover them. Add sugar to taste, and heat. Place green tomatoes in vinegar and let simmer. Chopped onions should be added. A little raw cabbage may also be added. Place in sterile jars.

CAROLINA RELISH

2 large cabbages	6 tablespoons salt
6 onions	1 bunch celery
6 green peppers	6 cups vinegar
6 apples	10 cups brown sugar
6 cucumbers	1 tablespoon pickling spices
1 tablespoon tumeric	

Grind coarsely in the food chopper all except the celery. Add salt, and put in a sack and let drip all night. Feed chopper with alternate vegetables. Add chopped celery next morning. Mix vinegar, sugar, pickling spices and tumeric. Mix

vinegar with vegetables after draining the next morning. Pack in sterile jars and seal. Keep in cool place. This makes about 5 quarts.

PEPPER RELISH

12 red peppers	2 cups vinegar
12 green peppers	2 cups sugar
12 onions	3 tablespoons salt

Chop peppers, and add salt. Cover with boiling water and let stand for 5 minutes, and drain. Add vinegar, sugar and salt and boil mixture 5 minutes. Pour into clean, hot jars and seal immediately.

CHOW CHOW

Grind equal amount of green tomatoes, and raw cabbage. Salt well, and let stand over night. In morning drain, and place in hot vinegar which has been sweetened to taste, and to which pickling spices have been added. Place in sterile jars.

SOUR CREAM PIE

1 cup sour cream	1 teaspoon cinnamon
3-4 cup sugar	1-2 teaspoon nutmeg
2 eggs	1-2 teaspoon ground cloves
pinch of salt	1-2 cup pecans

Mix sugar and cream together, add slightly beaten eggs and remaining ingredients. Pour into unbaked pie shell and bake in hot oven (425 degrees) for 20 minutes. Reduce heat to moderate oven (325 degrees) and bake 20 minutes more. 1 cup undiluted evaporated milk plus one tablespoon of vinegar may be used in place of cream. Sweetened whipped cream and pecans may be placed on top.

APPLE CUSTARD PIE

Sweeten stewed apples to taste. Add one egg yolk and flavor with vanilla. Add enough sweet milk to soften apples. Pour in unbaked pie shell, and bake in moderate oven. Meringue may be added, and baked until brown.

BUTTER PIE

1 egg

2 tablespoons butter (heaping)

1 teacup sugar

1 teaspoon flour

1-2 teaspoon vanilla

hot water

Break egg into pint cup. Add butter, sugar, flour and vanilla. Pour in enough hotwater to fill cup to the top. Pour into unbaked pie shell, and bake in moderate oven.

APPLE BUTTER

1 gallon apples

1 quart sugar

vanilla

Peel apples, and cut in slices. Place in deep pan, stir in sugar and cover top of pan with brown wrapping paper. Put in oven and cook until done. Mix with potato masher, and flavor with vanilla. Pack in sterile jars.

PEAR HONEY

7 lbs pears

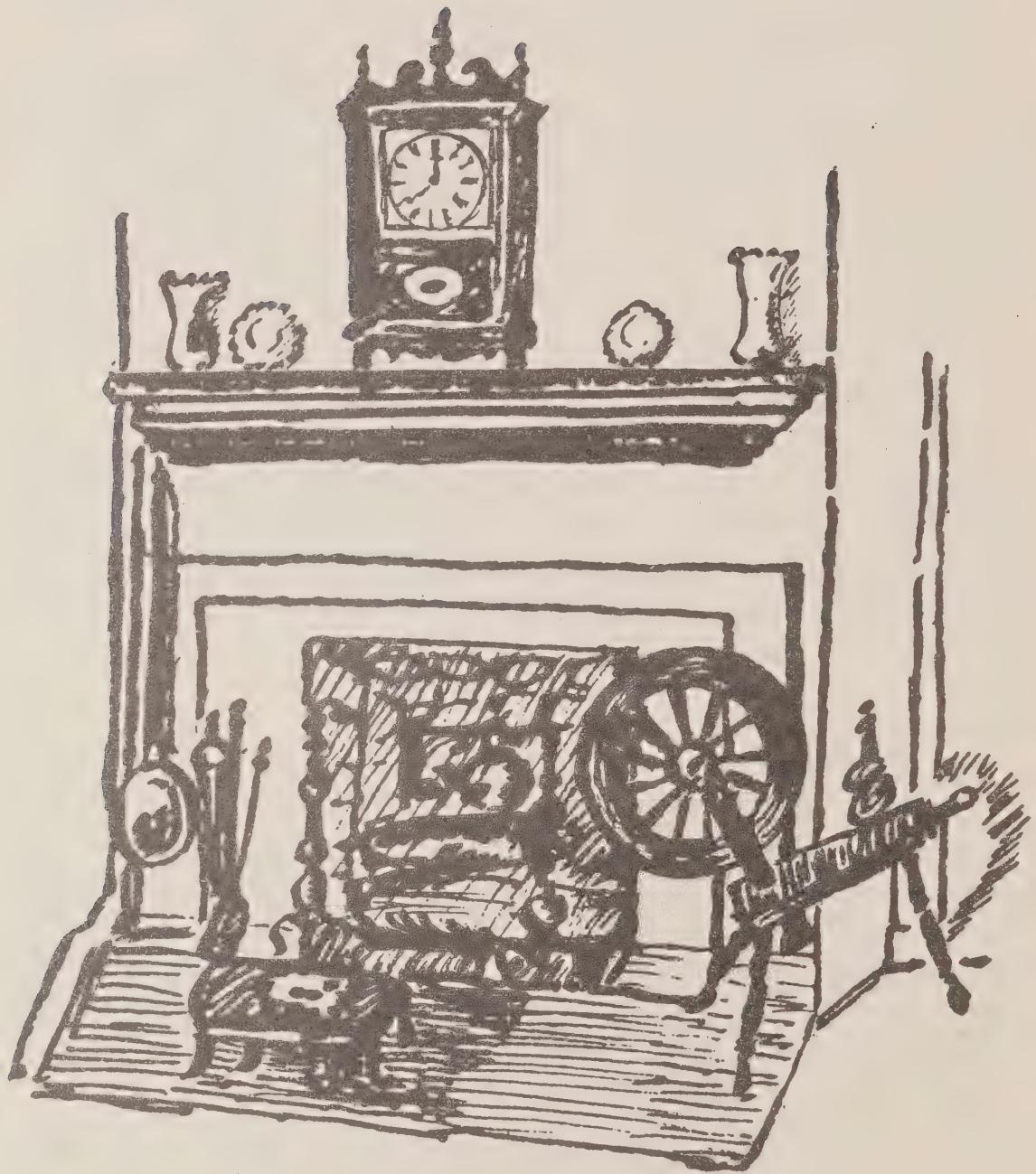
5 lbs sugar

1 can shredded pineapple

Peel and core firm and nearly ripe pears. Put through largest hole in meat grinder. Mix sugar and pears, and boil 50 minutes stirring toward the last to prevent burning. Then add one can of shredded pineapple and boil about 10 minutes longer until syrup thickens. Seal in sterile jars.

PEACH BUTTER

Cover peach peelings with water. Boil until soft. Remove from stove. Mix with potato masher. Add sugar to taste. Allow to cook until thoroughly done. Seal in sterile jars.



The Blue Room fireplace with
brass bed-warmer, early flax
wheel, and Terry clock.

THE BLUE ROOM

Each evening I pause at the top of the stair
To drink in the grace of the lovely blue room;
Forget-me-not blue are the mantel and door;
I never have seen such a color before, on a door,
And its softness shines out in the gloom
Of the twilight that steals unaware
Over spinning-wheel, what-not and loom.
There's a portrait with sternly cut chin,
Belying the kindness within, ~
And steady gray eyes and soft hair,
Brushed back from a high thoughtful brow.
The son of his son sought with care,
Each rich mellowed table and chair, and the air
Has the perfume of Grandfather's day,
Of lavender, rose leaves and bay.
The desk, with its quaint little chair
Might speak of the parchment and quill,
Of stock and of gay furbelows.

From my dream I am waked by the shrill
Sudden horn of a motor nearby, ~
With lingering look and goodbye
I am slowly descending the stair.

EDITH POWELL HUDSON
Monday July 8, 1946

APPLE PRESERVES

Peel sweet apples. Cut into small pieces. Cover with sugar, and let stand all night. Remove fruit. Let liquid boil until it forms syrup. Drop fruit in, and let boil. Flavor with cloves. Seal in jars.

WATERMELON RIND PRESERVES

sugar	1 tablespoon slack lime (level)
water	Rind of good-sized watermelon
ginger	slices of lemon

Cut rind into cubes. Let soak all night in water in which lime has been mixed. (Be sure that water covers rind—add more if necessary) In morning drain off water, and rinse thoroughly in fresh water several times. Place rind in kettle. Cover with hot water. Add 2 pounds of sugar to each pound of rind. Boil several hours until thick syrup forms, and rind becomes transparent. Continue to add water enough to prevent the syrup from turning to sugar. Place in sterile jars. Before sealing, add whole ginger, and slices of lemon for flavoring.

PIE CRUST

3 tablespoons cold water	3 tablespoons lard
1-2 teaspoon salt	1 cup flour

Put water in bowl, and add salt. Blend lard in the water and mix thoroughly. Add flour, and mix as for any pastry. If kept in ice box several hours, it will be better.

BERRY CUSTARD PIE

2 eggs	1 1-3 cups sugar
2 tablespoons flour	1 1-2 cups milk
raspberries or fresh fruit	

Do not separate eggs when beating them. Mix the sugar and flour well, and add to the eggs. Add milk, stir well, and pour over berries that line bottom of uncooked pie shell. Bake in moderate oven.

SOUTHERN STICKIES

biscuit dough	sugar
butter	cinnamon
water	preserves

Roll out biscuit dough as thin as pie crust. Cover with melted butter and sugar. Sprinkle powdered cinnamon over all. Fresh strawberries or any kind of preserves may be spread over this. Roll as for jelly roll, and slice in inch strips. Place in pan, and nearly cover with water. Bake in moderate oven until brown on top. Pieces of butter may be put on top just before placing in oven.

SWEET POTATO PUDDING

1 pint sweet milk	1 teaspoon vanilla
3 sweet potatoes	1-2 cup sugar
2 eggs	1-3 cup butter

Pour milk in a pudding pan. Grate peeled sweet potatoes into the milk. Add two well beaten eggs. Add vanilla, sugar and butter. Pour into a buttered pan, and bake slowly until firm.

HONEYMOON PUDDING

2 tablespoons Knox gelatine	1 pint whipped cream
1 quart milk	6 tablespoons sugar
4 eggs	1 teaspoon vanilla
6 ladyfingers	

Make custard of egg yolks, sugar and milk. While still hot, add gelatine that has been soaked in cold water for five minutes. When nearly cool, fold in whipped cream and vanilla. Then place ladyfingers on top. Serve when thoroughly congealed.

BULLY PUDDING

2 eggs	1-2 cup butter
1 cup milk	1 tablespoon flour (heaping)
1 cup sugar	1 teaspoon baking powder
1 cup chopped dates	1-2 cup chopped pecans

Bake slowly in bread tins for one hour. Spoon out of pan, and top with whipped cream.

1-2-3-4 COOKIES

1 cup butter	4 eggs
2 cups sugar	1 1-2 teaspoons baking powder
3 cups flour	2 tablespoons warm water

Cream butter and sugar and add eggs not separated. Sift flour and baking powder together. Add to mixture alternately with water. Add flour in rolling to make right consistency. Cut with biscuit cutter, 1-4 inch thick, and sprinkle sugar on top. Bake in moderate oven. Do not pile together until cold.

OATMEAL COOKIES

3-4 cup butter	1-2 teaspoon salt
1 cup sugar	1 teaspoon cinnamon
2 eggs	1 teaspoon nutmeg
3-4 teaspoon soda	1 cup chopped raisins
2 cups flour	2 cups uncooked oats

Cream butter and sugar. Add well beaten eggs, soda, flour, salt, cinnamon, nutmeg, raisins and uncooked oats. This must be mixed and pressed into shape, not rolled. Cook in a very moderate oven.

SAND TORTS

1 1-2 sticks butter	1 1-2 teaspoon vanilla
5 tablespoons sugar	1 tablespoon water
2 cups sifted flour	1 cup pecans cut fine

Cream butter and sugar. Add flour, water, vanilla and pecans. Pinch off bit of dough. Roll as pencil and bake 30 minutes at 275 degrees. While still warm roll in powdered sugar. Break in finger length.

CHRISTMAS MORNING EGGNOG

6 eggs	6 teaspoons sugar
1 pint milk	12 teaspoons brandy or
nutmeg	whiskey

Beat the yolks well, then add gradually the sugar until it is creamy. Pour in milk slowly, beating all the time, next the brandy and lastly the well-beaten whites. Fill glasses, grating a little nutmeg on top and serve at once. If richer eggnog is desired, add a cupful of cream to the milk. More or less brandy may be used according to taste. A fork or wire whip should be used instead of an egg beater. This makes six glasses.

SYLLABUB (Holiday Drink)

1 quart cream (24 hours old)	1-2 cup grape juice or
1 cup fresh milk	1-4 cup orange juice
1 cup sugar	1-4 Sherry wine
1 teaspoon vanilla	

Have all ingredients cold, and place in large bowl. Beat with Dover egg beater until frothy, and serve immediately.

SHERRY JELLY

2 tablespoons Knox gelatine	2 cups boiling water
1-2 cup cold water	1 cup sherry wine
1 1-2 cups sugar	salt

Cover gelatine in enough cold water to dissolve it. Add boiling water, sugar and a dash of salt. Dissolve well, and add wine. Let stiffen and then cut in squares. Stick tooth pick in each square, and serve on plate or on top of syllabub in glass.

(If sherry squares are used, flavor syllabub with orange juice or grape juice.)

GRAPE WINE

Place grapes with stems in crock, mash and let stand 10 days, or until they begin to work well. Drain well and press pulp through sieve, then through cheese-cloth. Measure and place in barrel and for every gallon of juice add 2 1-2 pounds of sugar. Fill barrel full to top of bung, then place hose in bung and other end in glass of water. Let stand until the

water in glass stops bubbling, then seal and let stand 6 months. Empty out barrel, then clean barrel with hot water and put wine back in barrel again to age.

TIPSY CAKE

3 eggs	1 1-2 cups flour
1 cup sugar	2 teaspoons baking powder (heaping)
4 tablespoons cold water	

Beat eggs and sugar together until light, add water and flour alternately, having sifted flour twice. Bake in two layers.

Custard

1 quart milk	1 tablespoon cornstarch
5 eggs	5 tablespoons sugar
1 teaspoon vanilla	

Place milk on stove to boil; beat eggs leaving out two of whites; sugar and corn starch; add to boiling milk, let cook until thick. Remove from fire, and let cool; add vanilla. Place one layer of cake in large, deep bowl, stick real thick with blanched almonds, divided in halves. Use half cup of good wine to moisten cake; pour on half of boiled custard, put on the second layer, etc.; now add 1 pint sweet cream to egg whites, left from custard and whip until stiff; season as for syllabub, and pile high on last layer of cake. Place bits of red jelly on top of stiff cream.

DATE NUT BARS

2 eggs	5 tablespoons flour
1 cup brown sugar	1 cup nuts
1-2 teaspoon baking powder	1 cup dates
	salt

Beat the eggs until they are a light yellow. Beat brown sugar into eggs. Sift baking powder and few grains of salt in flour, which is then added. Add nuts and dates. Bake in a moderate oven. Sprinkle with powdered sugar and cut in bars.

BAKED APPLES

Peel sour apples, and slice. Add enough water to stew them, and sweeten to taste. When well cooked, place in baking dish, sprinkle with brown sugar and bake until brown.

FRIED GREEN ONIONS

Chop green onions and tops coarsely. Pour one tablespoon of grease in iron skillet. Heat, and then place in enough onions to fill pan. Add one-half cup of hot water. Cook slowly for about thirty minutes. Just before it is done, sprinkle one tablespoon of sugar over onions and salt to taste. DO NOT STIR WHILE COOKING. Serve while hot.

DUTCH COOKED SLAW

Shred a hard medium sized cabbage. Cook in small amount of water until tender. Drain off water. Add 1-4 cup butter, 1-2 teaspoon salt, 2 level tablespoons flour, 1-4 teaspoon black pepper, 2 tablespoons sugar, and 1 cup top milk. Stir constantly until it boils. When thick add 2 tablespoons vinegar and remove at once from fire and pour into serving dish.

WILL'S SUNDAY CAKE

2 cups sifted cake flour	2 eggs, unbeaten
2 teaspoons baking powder	3 squares unsweetened chocolate, melted
1-4 teaspoon salt	1 cup sour milk
1-2 cup butter or other shortening	1 teaspoon vanilla
1 1-2 cups sugar	

Sift flour once, measure, add baking powder, soda, and salt and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, one at a time, beating thoroughly after each. Add chocolate and blend. Add flour, alternately with milk, a little at a time, beating after each addition. Add vanilla. Bake in two greased 9-inch layer pans about 30 minutes. Put to-

gether with custard filling, and cover sides and top of cake with chocolate frosting.

Old-Fashioned Custard Filling

Combine 1-2 cup sugar, 3 tablespoons flour, and 1-4 tsp. salt in top of double boiler. Add 1 1-2 cups milk gradually, and stir until mixed. Put over boiling water and cook 10 minutes, stirring constantly. Take small amount of cooked mixture and pour over 2 slightly beaten egg yolks, stirring well; return to boiler and cook about 2 minutes longer, stirring constantly. Add 1 teaspoon vanilla and cool. If deeper yellow is wanted, add a few drops of coloring. Spread bountifully between layers of cake, then cover with frosting.

Frosting

Cream 4 tablespoons butter, add 3-4 cup sifted confectioners' sugar and blend. Add 1 teaspoon vanilla, 3 squares of bitter chocolate, melted, and 1-4 teaspoon salt. Beat two egg whites until stiff, but not dry. Add 3-4 cup sifted confectioner's sugar, 2 tablespoons at a time, beating until mixture is stiff. Fold this mixture into chocolate part, only enough to blend, spread on sides and top of cake.

LEROY'S HOLIDAY SALAD

1 cup of ground raw cranberries, measured after putting through food chopper.

1 cup of sugar

1 package lemon flavored Jello

1-2 cup boiling water

1 cup of orange juice

2 teaspoons grated orange rind

1 nine-ounce can of crushed pineapple.

1-2 cup of broken pecan meats

1 cup chopped celery

Mix sugar and cranberries together, and let stand several hours. Add the gelatine to the boiling water, and stir until dissolved. Add orange juice and stir, then add other ingredients and pour into mold. Serve on crisp lettuce and garnish with mayonnaise.

CHOCOLATE MARBLE LOAF CAKE

1-3 cup shortening	2 teaspoons baking powder
1 cup sugar	2-3 cup sour milk
1 teaspoon vanilla	3 stiff-beaten egg whites
2 cups cake flour	1 1-oz. bitter chocolate, melted
1-4 teaspoon salt	2 tablespoons hot water
1-4 teaspoon soda	

Cream shortening and sugar; add vanilla. Add sifted dry ingredients alternately with milk. Fold in egg whites. Combine chocolate, water, and soda; add to half the batter. Alternate light and dark batter by spoonfuls into greased 4x8 inch loaf pan. Bake in moderate oven (350 degrees) 45 minutes. Cool and frost.

EGG YOLK CHOCOLATE FROSTING

3 squares unsweetened chocolate	
1 1-2 cups sifted confectioners' sugar	
2 1-2 tablespoons hot water	
3 egg yolks	
4 teaspoons butter	

Melt chocolate in double boiler. Remove from boiling water, add sugar and water, and blend. Add egg yolks, one at a time, beating well after each. Add butter, a tablespoon at a time, beating thoroughly.

CHOCOLATE YEAST CAKE

1 cup shortening	1-4 cup luke-warm water
2 cups sugar	1-2 teaspoon salt
3 eggs	3 cups sifted cake flour
4 ozs. bitter chocolate	1 teaspoon soda
1 cup sour milk	3 tablespoons hot water
1-2 cake compressed yeast	1 1-2 teaspoons vanilla

Cream the shortening and continue creaming while adding sugar. Add egg yolks and beat well. Then add melted chocolate, milk, and the yeast which has been mixed with luke-warm water. Beat in the flour and salt which have been sifted to-

gether. Fold in the egg whites beaten stiff but not dry. Allow this to stand over night. Next morning add the soda, dissolved in the hot water mixing thoroughly. Add vanilla. Bake in 3 layers, about 45 minutes. Frost with any desired icing.

AUNT CINDY'S CHOCOLATE CAKE

1 cup sugar	1 3-4 cups cake flour
1-2 cup butter	1 cup sour cream
3 eggs	2 squares chocolate
1 teaspoon soda	1 teaspoon vanilla

Cream sugar and butter until very light. Beat eggs separately. Add yolks to creamed sugar. Sift flour 3 times. Add flour to above ingredients alternately with cream (use flour first and then cream). Have chocolate melted and into this add soda. Then add this to above ingredients.

Add vanilla and beaten whites of eggs. Beat this cake 5 minutes, and bake about 20 minutes at 350 degrees.

Note: The mixture will be very thin when ready to bake.

CHOCOLATE ICING

1-2 cup butter	5 tablespoons strong coffee
3 cups powdered sugar	1 teaspoon vanilla
1 egg yolk (beaten)	Nuts (ground fine through
2 tablespoons cocoa (heaping)	food chopper)

Cream butter with sugar. Add beaten egg yolk. Cream again. Put cocoa into hot coffee. Stir well adding vanilla. Add this to above. Beat until very smooth. Then spread over each layer, and sprinkle with nuts.

HOW TO COOK A HUSBAND

A good many husbands are entirely spoiled by mismanagement in cooking, and so are not tender and good. Some women keep them constantly in hot water; others freeze them; others keep them in a stew; others roast them, and others keep them constantly in a pickle. It can not be supposed that any husband will be good and tender managed in this way, but they are really delicious when properly treated. In selecting your husband you should not be guided by the silvery appearance as if you wanted mackerel, nor by the golden tint, as in buying salmon. Be sure and select him yourself, as tastes differ. Do not go to the market for him, as those brought to the door are always the best. It is far better to have none than not to learn how to cook him properly. It does not make so much difference what you cook him in as how you cook him.

See that the linen in which he is wrapped is white and nicely mended, with the required number of strings and buttons. Do not keep him in the kettle by force as he will stay there himself if proper care is taken. If he splutter or fizz do not be anxious; some husbands do this. Add a little sugar in the form of what confectioners call "kisses," but no vinegar or pepper on any account. A little spice improves him, but it must be used with judgment. Do not try him with any thing sharp to see if he is becoming tender. Stir him gently the while lest he stay too long in the kettle and become flat and tasteless. If thus treated you will find him very digestible, agreeing very nicely with you, and he will keep as long as you want.

—OLD COOK BOOK.





Will, the colored chef, brings hams from the smokehouse. He has been part of the Nu-WRAY establishment over thirty years and is handing the art of southern cooking to his sons.



Jojo, the household pet.



The monument to Captain Otway Burns
on the village green facing the Inn.

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UNIVERSITY OF
NORTH CAROLINA
AT CHAPEL HILL



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PRESENTED BY

Mr. & Mrs. William S. Powell

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